

CLAIM SUMMARY DOCUMENT

The following listing of claims will replace all prior versions and listings of claims in this application.

1. (Currently Amended) A method for preparing a potato product comprising:
producing potato pieces having a desired shape from potatoes; and
passing the potato pieces through a batter solution containing a food grade color selected from the group consisting essentially of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.
2. (Currently Amended) The method of Claim 1, wherein the potato pieces are produced by cutting the potato into the potato pieces and at least partially cooking the potato pieces in a water bath or a steam chamber to swell and partially gelatinize potato starch in the potato pieces before passing said pieces through the batter solution.
3. (Original) The method of Claim 2, wherein the potato pieces that are at least partially cooked are dried before passing the potato pieces through the batter solution.
4. (Original) The method of Claim 1, including removing the potato pieces from the batter solution and parfrying the potato pieces.

5. (Original) The method of Claim 1, wherein the potato pieces are produced by forming a potato mash from the potatoes and extruding the potato mash to form the potato pieces.

6. (Original) The method of Claim 1, including adding a natural or artificial sweetener to the batter solution before passing the potato pieces through the batter solution to impart a sweet taste to the potato pieces.

7. (Original) The method of Claim 1, including adding granulated sugar to the batter solution before passing the potato pieces through the batter solution.

8. (Original) The method of Claim 1, including adding granulated sugar and sucralose to the batter solution before passing the potato pieces through the batter solution to impart a sweet taste to the potato pieces.

9. (Currently Amended) A method of preparing potato products comprising:
at least partially cooking potatoes in a water bath or a steam chamber;
producing potato mash from the at least partially cooked potatoes;
mixing the potato mash with ~~at least one of an artificial or natural sweetener~~
~~and a~~ food grade color to produce a potato mixture;
forming the potato mixture into potato pieces;

frying the potato pieces; and
freezing the potato pieces.

10. (Currently Amended) The method of Claim 9, wherein the potato mash is also mixed with a natural or artificial sweetener that includes granulated sugar.

11. (Currently Amended) The A method of Claim 9, preparing potato products comprising:

at least partially cooking potatoes in a water bath or a steam chamber;

producing potato mash from the at least partially cooked potatoes;

mixing the potato mash with at least one of an artificial or natural sweetener and food grade color to produce a potato mixture;

forming the potato mixture into potato pieces;

frying the potato pieces;

freezing the potato pieces; and

wherein the potato mash is mixed with a natural or artificial sweetener that includes sucralose.

12. (Original) The method of Claim 9, wherein the potato mash is mixed with cocoa and chocolate flavor.

13. (Original) The method of Claim 9, wherein the potato mash is mixed with artificial cinnamon flavor.

14. (Currently Amended) The method of Claim 9, wherein the ~~potato mash is mixed with~~ a food grade color is selected from the group consisting essentially of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

15. (Currently Amended) The method of Claim 9, wherein the potato mash is also mixed with ~~both~~ an artificial or natural sweetener ~~and food grade color~~.

16. (Currently Amended) A prepared colored French fried potato product comprising:

potato pieces which have been passed through a colored batter solution containing food grade color to coat the potato pieces and impart color to the potato pieces, and subsequently fried;

the food grade color in the batter solution being selected from the group consisting essentially of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

17. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are formed potato pieces produced from a potato mash.
18. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are cut from raw potatoes.
19. (Original) The prepared colored French fried potato product of Claim 16, wherein the batter solution also includes an added artificial or natural sweetener.
20. (Original) The prepared colored French fried potato product of Claim 16, wherein the potato pieces are frozen.
21. (Currently Amended) A prepared sweet flavored French fried potato product comprising:
potato pieces produced through addition of ~~a natural or~~ an artificial sweetener to impart a sweet taste to the potato product and subsequently fried.
22. (Currently Amended) The prepared sweet flavored French fried potato product of Claim ~~21~~ 26, wherein the ~~natural or~~ artificial sweetener includes ~~granulated sugar~~ sucralose.

23. (Currently Amended) The prepared sweet flavored French fried potato product of Claim 21, wherein the ~~natural or~~ artificial sweetener includes sucralose.

24.(Original) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain added cocoa and chocolate flavor.

25. (Original) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain artificial cinnamon flavor.

26. (Currently Amended) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces also contain a food grade color selected from the group consisting ~~essentially~~ of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

27. (Currently Amended) The prepared sweet flavored French fried potato product of Claim 21, wherein the potato pieces are formed potato pieces produced by forming potato mash containing the ~~natural or~~ artificial sweetener.

28. (Original) The prepared sweet flavored French fried potato product of Claim 27, wherein the potato mash also contains an artificial coloring agent.

29. (New) The method of Claim 11, wherein the potato mash is also mixed with food grade color.
30. (New) A method of preparing potato products comprising:
- at least partially cooking potatoes;
 - producing potato mash from the at least partially cooked potatoes;
 - mixing the potato mash with sucralose and sugar to produce a potato mixture;
 - forming the potato mixture into potato pieces;
 - frying the potato pieces; and
 - freezing the potato pieces.
31. (New) A method for preparing a potato product comprising:
- producing potato pieces having a desired shape from potatoes; and
 - passing the potato pieces through a flour-based or starch-based batter solution containing a food grade color selected from the group consisting of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.

32. (New) A prepared colored French fried potato product comprising:

potato pieces which have been passed through a colored flour-based or starch-based batter solution containing food grade color to coat the potato pieces and impart color to the potato pieces, and subsequently fried;

the food grade color in the batter solution being selected from the group consisting of, individually or in combination; xanthine, monoazo, pyrazolone, triphenylmethane, or indigoid color compounds or aluminum salts of corresponding FD&C dyes extended on a substratum of alumina hydrate.